



中国海岸饭店

Welcome to China Coast!

When you dine with us, we're committed to making sure that your meal will not only taste great, but it will be good for you, too!

We use only top quality meats and the freshest vegetables available.

We use only 100% CHOLESTEROL FREE cooking oils.

NO MSG is ever added to any of our recipes.

We'll be happy to adjust our spice levels to your preference.

And, if there is anything at all we can do to make your meal with us more enjoyable, please let us know.

Shay Shay Ni







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# EXOTIC DRINKS OF THE FAR EAST



## DRAGON'S TAIL

A brilliant jade elixir  
made with curacao, rum  
and amaretto  
served over ice.

3.95



## CHINA SUNSET

Coconut rum, fruit juice  
and banana liqueur  
swirled over ice into  
a sunset dream.

3.75



## BUDDHA

The house specialty!  
An exotic concoction  
made with rum, special  
fruit juices with a hint  
of brandy.

3.95

(Keep the Buddha—5.95)



## FORTUNE COOKIE

Crushed fortune cookies,  
creme de cacao and  
ice cream.

Regular 3.95

Giant 6.95



## JUMBO FROZEN DAIQUIRIS

Choose strawberry, lime  
or banana.

3.75

## BOK CHOY BLOODY MARY

Our towering Oriental delight. Filled with secret  
ingredients from the Far East and garnished  
with a fresh stalk of bok choy!

3.25



## WINES

Oriental Plum	2.95
Wan Fu	3.50
Wan Tsau	3.55
Japanese Sake (served warm)	2.50
House Wines	2.25

California Premium Wine Selections  
available — Ask your Server.

## BEER

Domestic	1.95
Imported	2.50
Oriental	2.95





## Dim Sum Style Appetizers

"Dim Sum" is the Cantonese tradition of sampling many small portions. The words Dim Sum mean "touch the heart" and they make wonderful before-meal appetizers, or may be combined with several others to form a complete Dim Sum meal.

- |    |                                                                                                                                                                                                    |                    |
|----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| 1  | <b>CHINESE POT STICKERS</b><br><i>Five pan-seared Chinese dumplings with a spiced pork filling. Served with a ginger-soy sauce dip.</i>                                                            | 2.95               |
| 2  | <b>SHANGHAI DUMPLINGS</b><br><i>Like the pot stickers, but deep fried instead of pan-seared for a crispier texture.</i>                                                                            | 2.95               |
| 3  | <b>EGG ROLL</b><br><i>Our traditional Chinese egg roll filled with shredded vegetables and chicken.</i>                                                                                            | 1.45               |
| 4  | <b>FANTAIL SHRIMP</b><br><i>Four giant butterflied shrimp dipped in Oriental breading and deep-fried.</i>                                                                                          | 4.95               |
| 5  | <b>SHOU MAI</b><br><i>Four open-topped Chinese pasta shells filled with chicken and vegetables and lightly steamed.</i>                                                                            | 2.50               |
| 6  | <b>CANTONESE WONTONS</b><br><i>A half dozen traditional Cantonese wontons fried crisp and served with Chinese dipping sauce.</i>                                                                   | 1.95               |
| 7  | <b>SLICED CHINESE ROAST PORK</b><br><i>Thin slices of Chinese style roasted pork loin served with spicy mustard and sweet and sour sauce.</i>                                                      | 3.75               |
| 8  | <b>BARBECUED CHINESE SPARERIBS</b><br><i>Chinese style roasted baby back ribs with a tangy Oriental dipping sauce.</i>                                                                             | 4.95               |
| 9  | <b>SZECHUAN CHICKEN WINGS</b><br><i>A half dozen marinated chicken wings glazed with spicy Szechuan sauce.</i>                                                                                     | 3.75               |
| 10 | <b>CHAR SIU BAO</b><br><i>Three steamed buns filled with traditional sweet barbecued pork.</i>                                                                                                     | 2.75               |
| 11 | <b>FRIED BAO</b><br><i>Same as the Char Siu Bao, but fried golden brown instead of steamed.</i>                                                                                                    | 2.75               |
| 12 | <b>TERIYAKI SKEWERS</b><br><i>Four tender strips of steak marinated with soy sauce and herbs and served on skewers.</i>                                                                            | 4.75               |
| 13 | <b>COMBINATION DIM SUM (For Two or More)</b><br><i>Chinese pot stickers, egg rolls, barbecued spareribs and spicy Szechuan chicken wings served on a large platter with a spicy dipping sauce.</i> | 3.95<br>per person |

## Soups

- |    |                                                                            |      |    |                                                                                             |      |
|----|----------------------------------------------------------------------------|------|----|---------------------------------------------------------------------------------------------|------|
| 20 | <b>WONTON SOUP</b><br><i>Traditional wontons in a clear chicken broth.</i> | 1.50 | 21 | <b>HOT AND SOUR SOUP</b><br><i>Spicy, thick soup made with tofu and Chinese vegetables.</i> | 1.95 |
| 22 | <b>EGG DROP SOUP</b><br><i>Fresh eggs streamed in clear broth.</i>         | 1.25 |    |                                                                                             |      |





**The Southern and Cantonese Regions** of China have a warm tropical climate. This area is ideally suited to rice and vegetable growing and also has abundant access to coastal seafoods. The cooking frequently combines the freshest vegetables and meats with delicate aromatic sauces such as those found in Moo Goo Gai Pan and Sweet and Sour Shrimp.

Canton, one of the largest cities in the region, lends its name to the area's general style of cooking. During the late 1800's a great many people from this area emigrated to the United States. Today, the Cantonese style of cooking continues to be the most popular form of Chinese food preparation in America.



## Cantonese Entrees

KIDS  
SZECHUAN  
MANDARIN  
CANTONESE

- |    |                                                                                                                                                                                                         |       |
|----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 40 | <b>MOO GOO GAI PAN</b><br><i>Slices of chicken breast meat stir-fried with water chestnuts, fresh mushrooms, snow pea pods and bok choy in a light aromatic sauce.</i>                                  | 7.95  |
| 41 | <b>SWEET AND SOUR SHRIMP</b><br><i>A smooth, flavorful sauce with a crisp, sweet taste served over batter-fried shrimp with pineapple, bell peppers and tomatoes.</i>                                   | 8.95  |
| 42 | Sweet and Sour Chicken                                                                                                                                                                                  | 7.95  |
| 43 | Sweet and Sour Pork                                                                                                                                                                                     | 7.25  |
| 44 | <b>SHRIMP WITH CHINESE VEGETABLES AND ALMONDS</b><br><i>Tender shrimp sauteed with broccoli, snow pea pods, water chestnuts, carrots, mushrooms and almonds in a light Cantonese shrimp sauce.</i>      | 8.95  |
| 45 | <b>BUDDHA'S VEGETARIAN DELIGHT</b><br><i>Fresh snow peas, broccoli and mushrooms sauteed in a dark vegetarian sauce with water chestnuts, baby corn and tofu.</i>                                       | 6.25  |
| 46 | <b>LEMON CHICKEN</b><br><i>Two batter-fried chicken breasts served with a light lemon sauce.</i>                                                                                                        | 7.95  |
| 47 | <b>DRAGON AND PHOENIX</b><br><i>Tender chunks of steamed lobster and sliced chicken sauteed in a special lobster sauce with crisp, fresh Chinese vegetables.</i>                                        | 11.95 |
| 48 | <b>SEAFOOD SUBGUM WONTON</b><br><i>Shrimp, lobster and sea scallops sauteed with fresh mushrooms, water chestnuts, snow pea pods and broccoli in a light seafood sauce, served over crispy wontons.</i> | 12.95 |
| 49 | <b>ALMOND GAI DING</b><br><i>Tender cubes of chicken stir-fried with carrots, bell peppers, water chestnuts, mushrooms and sliced almonds.</i>                                                          | 7.75  |
| 50 | <b>VEGETABLE CHOW MEIN</b><br><i>Fresh sliced mushrooms, bean sprouts, water chestnuts and snow peas sauteed in a light sauce and served over a bed of crispy chow mein noodles.</i>                    | 5.95  |
| 51 | Pork Chow Mein                                                                                                                                                                                          | 6.25  |
| 52 | Chicken Chow Mein                                                                                                                                                                                       | 6.50  |
| 53 | Shrimp Chow Mein                                                                                                                                                                                        | 6.95  |





**The Northern Region** of China was home to the Imperial Courts of Beijing where cooking was brought to an art form over two thousand years ago. With its cooler Northern climate, wheat grows abundantly in the area and has been used to create many types of noodles such as the ones used in our Lo Mein.

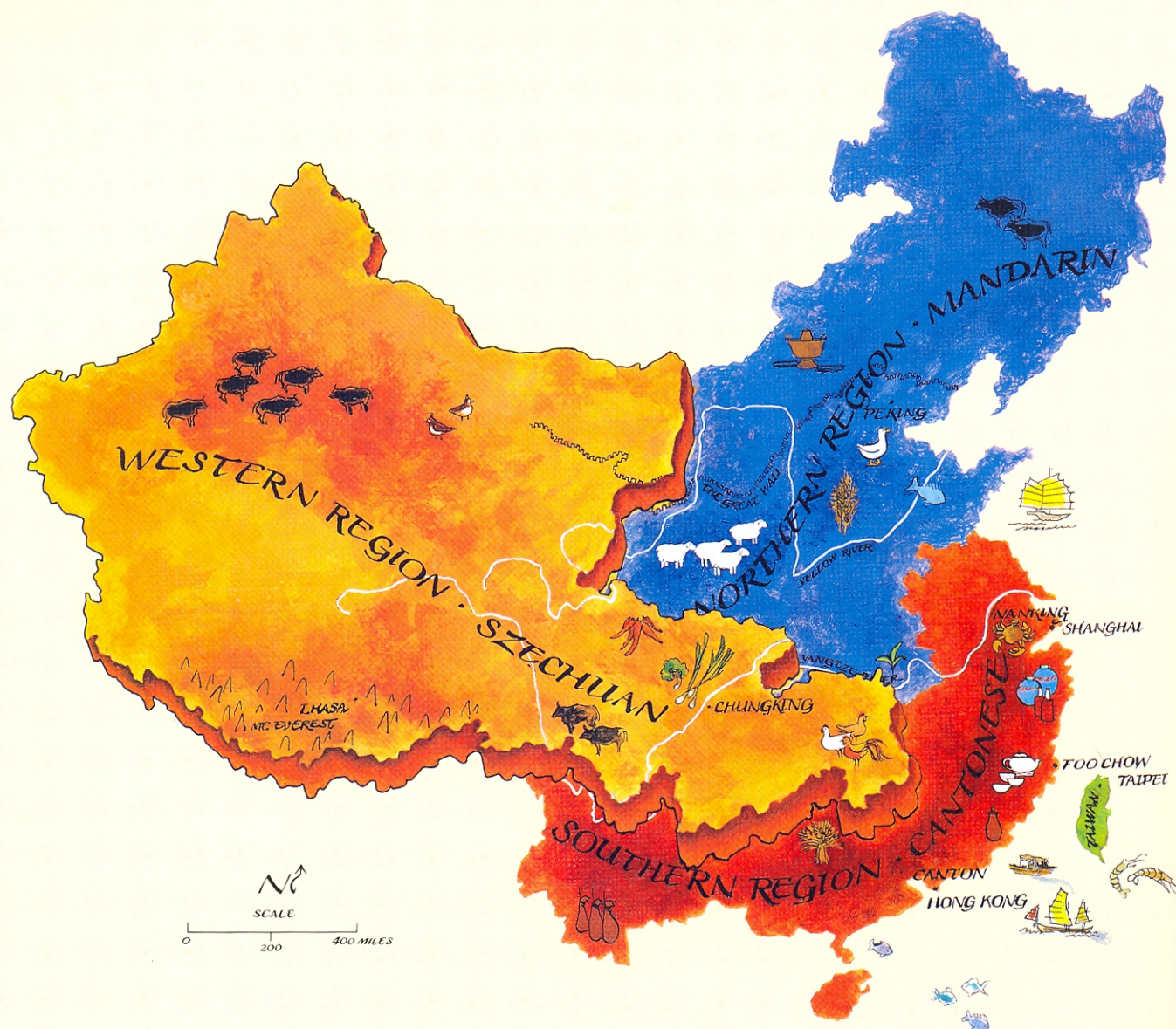
Mandarin recipes reflect the elegance and subtlety of the Emperors' courts and are widely recognized as producing some of the finest cooking in China.



## Mandarin Entrees

- |    |                                                                                                                                                                                                                                                                                                                              |       |
|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 60 | <b>PEPPER STEAK</b><br><i>Thin slices of tender steak stir-fried in a dark rich garlic sauce with sliced green bell peppers and onions.</i>                                                                                                                                                                                  | 7.95  |
| 61 | <b>MU SHU PORK</b><br><i>Mu Shu means "wood shavings," which describes the shape of the shredded pork, bean sprouts, carrots, black mushrooms and shredded cabbage that are stir-fried together. The dish is served with hoisin sauce and thin Chinese pancakes in which everything is rolled up and eaten fajita-style.</i> | 7.50  |
| 62 | Mu Shu Chicken                                                                                                                                                                                                                                                                                                               | 7.95  |
| 63 | Mu Shu Shrimp                                                                                                                                                                                                                                                                                                                | 8.50  |
| 64 | <b>SIZZLING SEAFOOD WOR BAR</b><br><i>Lobster meat, sea scallops and shrimp, all sauteed with fresh mushrooms, snow pea pods and broccoli in a flavorful light sauce and served on a sizzling platter.</i>                                                                                                                   | 12.95 |
| 65 | Sliced Beef Wor Bar                                                                                                                                                                                                                                                                                                          | 11.95 |
| 66 | Chicken Wor Bar                                                                                                                                                                                                                                                                                                              | 9.95  |
| 68 | <b>BEEF AND SCALLOPS IN OYSTER SAUCE</b><br><i>Thin slices of lean beef and large sea scallops sauteed with fresh broccoli and served with a rich oyster sauce.</i>                                                                                                                                                          | 11.95 |
| 69 | <b>SHANGHAI GINGER SHRIMP</b><br><i>Shrimp stir-fried lightly in ginger spices and combined with snow peas, mushrooms and broccoli in a dark seafood sauce.</i>                                                                                                                                                              | 10.95 |
| 70 | <b>STIR-FRIED BEEF AND BROCCOLI</b><br><i>A simple dish of crisp, fresh broccoli stir-fried with slices of beef in a brown sauce.</i>                                                                                                                                                                                        | 8.95  |
| 71 | <b>MANDARIN SHRIMP AND CHICKEN</b><br><i>A special Imperial dish of sauteed shrimp, sliced chicken, broccoli, peppers and onions in a clean light sauce.</i>                                                                                                                                                                 | 10.50 |
| 72 | <b>VEGETABLE LO MEIN</b><br><i>Large bean sprouts, black mushrooms, wood ears, bell peppers and cabbage, wok-fried with soft Chinese noodles in a dark sauce.</i>                                                                                                                                                            | 5.95  |
| 73 | Pork Lo Mein                                                                                                                                                                                                                                                                                                                 | 6.25  |
| 74 | Chicken Lo Mein                                                                                                                                                                                                                                                                                                              | 6.50  |
| 75 | Shrimp Lo Mein                                                                                                                                                                                                                                                                                                               | 6.95  |
| 76 | <b>PORK FRIED RICE</b><br><i>A generous portion of long grain rice stir-fried with pieces of Chinese barbecued pork, bits of egg, scallions, peas and Chinese seasonings.</i>                                                                                                                                                | 5.25  |
| 77 | Vegetable Fried Rice                                                                                                                                                                                                                                                                                                         | 4.95  |
| 78 | Chicken Fried Rice                                                                                                                                                                                                                                                                                                           | 5.50  |
| 79 | Shrimp Fried Rice                                                                                                                                                                                                                                                                                                            | 5.95  |





Although the **Far Western Regions** of China remain largely unpopulated, the Szechuan and Hunan provinces are known for their use of nuts and hot chili peppers to give their cuisines a distinctive spicy flavor. The climate in the Western regions varies widely from the semitropical heat of the lower plains to the frigid cold of the Tibetan Himalayas.

Long overshadowed by Cantonese cooking here in the United States, spicy Szechuan flavors are now growing rapidly in popularity in this country.



## Szechuan Entrees

- 80 **SPICY CHICKEN WITH CASHEWS**  
*Chicken stir-fried with water chestnuts, broccoli, carrots and baby corn and tossed with cashews in a pungent Szechuan sauce.* 7.95
- 81 Spicy Shrimp with Cashews 8.95
- 82 **SZECHUAN SHRIMP WITH VEGETABLES**  
*A moderately hot dish with battered shrimp and stir-fried chunky cut vegetables, water chestnuts and chili peppers.* 8.95
- 83 Szechuan Chicken with Vegetables 7.95
- 84 Szechuan Pork with Vegetables 6.75
- 85 **FATHER JOHN'S CURRY**  
*Named for an early missionary who is rumored to be the first to bring this zesty dish back to the west. Made with chicken, bell peppers, onions and curry sauce.* 7.95
- 86 **KUNG PAO PORK**  
*Dice-cut chunks of pork stir-fried with bell peppers, carrots, water chestnuts, Chinese celery and peanuts in a spicy Szechuan sauce.* 7.95
- 87 Kung Pao Chicken 8.50
- 88 Kung Pao Shrimp 8.95
- 89 **MONGOLIAN BEEF BARBECUE**  
*Brought south by the Mongols, this robust dish is made with thin slices of marinated beef stir-fried with bell peppers, broccoli, carrots and mushrooms in a spicy brown sauce.* 8.95
- 90 **DOUBLE SAUTEED PORK**  
*Sliced roast pork sauteed with Chinese black mushrooms, peppers, bean sprouts and shredded cabbage in Szechuan sauce.* 7.25
- 91 **HUNAN TRIPLE CROWN**  
*Lobster, shrimp, and chicken sauteed with garlic and Hunan spices, served with broccoli, carrots, mushrooms and water chestnuts.* 11.95



Tell us how spicy you like your food ...

Regular — spicy enough to enjoy, not enough to burn

Spicy — noticeably spicy, keep a drink nearby

Hot — very spicy, only for experts

**Caution: Do NOT eat the red chili peppers; they are very, very hot!**



## American Entrees

*Served with choice of pasta or rice accompaniment*

- 100 **CHARBROILED NEW YORK STRIP**  
*A twelve ounce cut of charbroiled N.Y. strip steak.* 12.95
- 101 **FRIED CHICKEN BREAST**  
*Two tender chicken breasts battered and deep-fried.* 7.95
- 102 **FRIED SHRIMP**  
*Ten large batter-fried shrimp.* 9.95

## Children's Dishes

- 110 **DRAGON BONES**  
*A small rack of mild barbecue ribs served with crispy wontons.* 3.95
- 111 **CHINESE NOODLES**  
*A kid's size helping of spaghetti-style Chinese noodles.* 1.95
- 112 **FRIED CHICKEN**  
*Six fried chicken nuggets with crispy wontons.* 2.95

## Desserts

Each day we feature a selection of wonderful desserts in addition to those shown below. Be sure to ask about today's specialties.

- 120 **CHINESE FIREWORKS SUNDAE**  
*A giant fortune cookie crowns three scoops of vanilla ice cream, smothered with thick chocolate sauce and topped by a sparkling candle.* 2.95
- 121 **MANDARIN ORANGE CHEESECAKE**  
*Rich, creamy cheesecake with sweet bits of mandarin oranges. Baked in a special chocolate cookie crust and finished with whipped cream and delicate chocolate shavings.* 3.25
- 123 **CHINESE SILK PIE**  
*The finest silks come from China and this smooth-as-silk pie is in that tradition. A delicate crust and rich chocolate mousse filling are enrobed in whipped cream.* 2.45
- 122 **ORIENTAL WEDDING CAKE**  
*Six layers of delicate white cake, with a hint of pineapple. Each layer is smothered with creamy custard and toasted coconut. Whipped cream and white angel-flake coconut are the finishing touch.* 2.75
- 123 **GREAT WALL OF CHOCOLATE CAKE**  
*This "mile high" cake is made with layer after layer of delicious chocolate cake with a special creamy fudge filling and frosting. The sides are generously loaded with tasty chocolate sprinkles and topped with more fudge frosting in a lattice design.* 2.75



## Chinese Glossary

*Eating in a Chinese restaurant is much more fun when you know what some of the words mean. Here is a short list to get you started — and we hope you enjoy your meal.*

### SOCIAL PHRASES

Nin Tsau . . . . . Good morning  
 Ni Hau Ma . . . . . How are you?  
 Wo Hen Hau . . . . . I am very well  
 Shay Shay Ni . . . . . Thank you  
 Bu Ka Chi . . . . . You are welcome  
 Tsai Jian . . . . . Goodbye  
 Gambay . . . . . Bottoms up!

### OUR COUNTRIES

Juong Gwo . . . . . "Middle Country" - China  
 Mei Gwo . . . . . "Beautiful Country" - America  
 Ren . . . . . People

### FOOD WORDS

Gai . . . . . Chicken  
 Niu . . . . . Beef  
 Dzoo . . . . . Pork  
 Har . . . . . Shrimp  
 Loong Har . . . . . Lobster  
 Ding . . . . . Cubed  
 Pan . . . . . Sliced  
 Si . . . . . Shredded  
 Teal . . . . . Strip  
 Chow . . . . . Stir Fry  
 Lo . . . . . Tossed  
 Mein . . . . . Noodles  
 Fon . . . . . Rice  
 Moo Goo . . . . . Mushroom  
 Subgum . . . . . Mixed up  
 Kwai Dz . . . . . Chopsticks





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Donated By:  
C. J. Griffin 10/8/0